



MEATSMITH PRESENTS THE HERITAGE TAKEOVER SUNDAY, 8TH SEPTEMBER 2024

STARTER

OTAK CROQUETTES

Brandade Yellow Tail Fish Paste with Local Herbs

AYAM PELENGHENG

Indonesian Style Grilled Chicken Mid Wings with Calamansi

BEEF RENDANG POTATO GEMS

12H Braised Beef Cheek Rendang with Potato Gems and House-Made Dill Pickles

MAINS

SMOKED OCTOPUS, FINGERLING POTATO AND CHILI GARAM

Confit then Smoked Tender Octopus with Roasted Fingerling Served with Peranakan Style Sambal Chili Garam

MARRON WITH SPECIAL MAKANKING BROWN BUTTER SAMBAL

Grilled W.A Marron with Buttery and Piquant Special Sambal

SORROWFUL RICE

Steven Chow Inspired Iberico Pork Collar Char Siew over Rice, Hong Kong Kai Lan and Sunny Side Up to Brighten Your Day

ACAR SLAW

Medley of Vegetables Pickled in Salivating Acar Dressing

DESSERT

OSMANTHUS JELLY

Seaweed Coral Jelly Infused with Osmanthus Flower with Calamansi Juice

KUEH SARANG SEMUT WITH KOPI ICE CREAM

Warm Traditional Malay Kueh Sarang Semut with Coffee Infused Ice Cream

SET MENU \$128++